









WORKING WITH NATURE

Our menu comes from our farm, where we raise grass pastured rare and native breeds, a pedigree dairy herd, chickens and eggs. We grow fruits and vegetables and make our award-winning artisan bread, ham, preserves and cow's milk cheeses.












Nature is at the heart of everything we do at Daylesford. We farm, eat and live in a way that nurtures and nourishes her. We hope to inspire you to connect with and celebrate nature, by living in season and in balance with our beautiful planet.

TO START









- FRESHLY BAKED BREAD, extra virgin olive oil 5.5
please ask your server for today's bread special, allergen and calorie information
- SPRING GREENS MINISTRONE, Kerry Hill lamb, orzo, wild garlic* pesto 9
  640kcal
- SPRING SALAD, pea and quinoa fritters, spring radishes, salsa verde yoghurt dressing 11
   308kcal
- WARM NEW SEASON POTATOES, chargrilled purple sprouting broccoli*, hard boiled egg, crispy breadcrumbs 10
   261kcal
-

MAINS

FIELD & SEA

- FLAT IRON CHICKEN, green kale, heritage apples, semi-dried cranberries, spicy glazed pecans, cider dressing 18.5
   731kcal
- SPICED KERRY HILL LAMB BURGER, harissa yoghurt*, gem lettuce hearts, Greek-style cheese, toasted couscous, pomegranate, spiced sunflower seed salad 17
    1107kcal
- COTSWOLD CHOPPED SALAD, Daylesford ham, Cheddar, chicken, boiled hen's egg, beetroot, tomato, avocado* 17
    721kcal
- DAYBOAT LINE-CAUGHT FISH*
please ask your server for today's bread special, allergen and calorie information

MARKET GARDEN

- SPRING HERB & PEA RISOTTO, lemon gremolata crumb 15
     1088kcal
- ASPARAGUS, BABY SPINACH & WILD GARLIC TART*, Adlestrop cheese, spring onion 15.5
with your choice of any two salads, please see our spring salads for allergen information
   640kcal

SPRING SALADS

any three salads 14.5

ASPARAGUS* & PEAS, baby gem lettuce, orzo, wild garlic pesto*

    **V** 113kcal

ORCHARD SALAD, green kale, heritage apple, semi-dried cranberries, spicy glazed pecans, cider dressing

  **V** 248kcal

PURPLE & WHITE SPROUTING BROCCOLI*, miso, capers, chervil, chives, parsley, Parmesan

   123kcal

LENTIL & BEANS, grilled spring onion, goat's cheese*, smoked paprika and lemon dressing

  166kcal

WOOD-FIRED SOURDOUGH PIZZA

HERITAGE TOMATO, buffalo mozzarella, house pesto*

14

    975kcal

COURGETTE, ricotta, mint

16.5

  642kcal

CHORIZO, romesco, burrata, chilli

16.5

     1112kcal

FINOCCHIONA SALAMI*, heritage tomato, buffalo mozzarella, house pesto*

16.5

    1106kcal

CREAMERY & PUDDING

ADLESTROP CHEESE from the Daylesford Creamery, gooseberry chutney, celery, apple, peppery leaves, Manuka honey oatcakes

14

    611kcal

POACHED RHUBARB*, ginger cheesecake*, ginger & amaretti biscuit crumb*

8.5

   686kcal

LEMON SUNDAE, lemon drizzle cake, lemon jelly, limoncello* chantilly, lemon curd

8.5

  523kcal

SALTED CARAMEL BROWNIE, dark chocolate sauce, clotted cream ice cream

7.5

   896kcal

PLANT-BASED GELATO*

7

 please ask your server for our selection of flavours, allergen and calorie information

TRADITIONAL ICE CREAM

7

  please ask your server for our selection of flavours, allergen and calorie information

Everything is organic, unless marked *. Wild ingredients that can't be classified as organic are always sourced considerately and sustainably. Adults need around 2000kcal a day. The discretionary service charge of 12.5% is shared between the staff serving you.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES OR DIETARY REQUIREMENTS AT THE TIME OF ORDERING.

We would ask that you do this every time you eat with us, even if you have eaten the dish before as dishes can change. However, due to the layout and operation of our kitchens and the fact that food is freshly made by hand, we do not have specific allergen-free zones and it is not possible to fully guarantee separation of allergens. If you would like ingredient information about the food and drink served, please ask the staff who will be happy to help.

 celery  cereals with gluten**  eggs  fish  milk  mustard  peanuts  sesame

 soya beans  sulphites  tree nuts** **V** suitable for vegans **Ask your server for specific details.

